

LUNCH

SMOKED & CURED

grilled bread, pickled onion, crème fraîche

Salmon Gravlax*	14	Salmon Pâté	12
Smoked Scallop*	16	Bluefish Pâté	12
BBQ Skate Cheeks	16	Shrimp Pimento	14
Maple Salmon Belly	16	The Board	39
Whitefish Pâté	8		

Green Salad	12
radish, cucumber, carrot, roasted shallot vinaigrette	

Lettuce Cups	14
crispy oyster, pickled vegetable, togarashi aioli*	

Oyster Slider	5
chili-lime aioli*, pickled onion	

New England Clam Chowder	13
bacon, house saltine	

Crispy Chicken Biscuit Slider	7
bibb lettuce, dill pickle aioli*	

Grilled Asparagus	16
hazelnut chili crisp, whipped goat cheese, balsamic	

Blue Crab & Artichoke Dip	18
garlic bread	

Lager Steamed Mussels	18
parsley butter, grilled sourdough	

FRIED

Oysters	19 / 36	Fish Tacos	18
fries, tartar		pineapple, avocado, sriracha mayo	

Beer Battered Fish & Chips	27	Calamari	16
malt vinegar aioli*		jalapeño, togarashi aioli*	

ROLLS

served with slaw & chips

Ethel's Creamy Lobster	58
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Warm Buttered Lobster	58
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Oyster Po'Boy*	26
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Crispy Shrimp*	29
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Crab Fried Rice	26
bok choy, miso, sunny egg*, scallion	

Crispy Whitefish & Romaine	22
avocado, orange, buttermilk dressing	

Grilled Salmon*	26
oyster mushroom, asparagus, potato & leek purée	

Griddled Crab Cake	23
Meyer lemon, capers, tarragon aioli*	

Grilled Shrimp & Grain Bowl	23
roasted kale, English peas, herb vinaigrette	

Housemade Rigatoni & Littleneck Clams	24
broccoli rabe, confit garlic, chili flake	

Crispy Fish Sandwich	19
lettuce, dill pickle, red onion, yuzu chili aioli*	

Grilled Spicy Chicken Sandwich	16
bibb lettuce, avocado, cheddar	

Bacon Cheddar Burger*	18
caramelized onion, shoestring fries [add fried oyster, togarashi aioli, coleslaw +4]	

SIDES

Buttermilk Biscuit	8	242 Fries	8
honey, rosemary butter			

Cornbread	8	Shoestring Fries	8
maple butter			

Asparagus	12
black garlic harissa	

We apply a 3.5% Kitchen Appreciation fee. This appreciation fee does not represent a tip or service charge for our front of house staff, which includes servers, runners, bussers, and bartenders.

* Items served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. — Before placing your order please inform your server if anyone in your party has a food allergy.

